

Joe Mac Regenstein

List of Publications by Year in descending order

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Version: 2024-02-01

258
papers

11,516
citations

30047

54
h-index

42364

92
g-index

281
all docs

281
docs citations

281
times ranked

9872
citing authors

#	ARTICLE	IF	CITATIONS
1	Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. <i>Trends in Food Science and Technology</i> , 2016, 48, 40-50.	7.8	780
2	Collagen and Gelatin. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 527-557.	5.1	377
3	Edible films and coatings in seafood preservation: A review. <i>Food Chemistry</i> , 2018, 240, 505-513.	4.2	375
4	Marine Bioactive Compounds and Their Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 446-465.	5.9	286
5	Changes in the antioxidant activity of loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysates during a simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2010, 120, 810-816.	4.2	261
6	In vitro antioxidant activity and in vivo anti-fatigue effect of loach (<i>Misgurnus anguillicaudatus</i>) peptides prepared by papain digestion. <i>Food Chemistry</i> , 2011, 124, 188-194.	4.2	244
7	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. <i>Ultrasonics Sonochemistry</i> , 2017, 34, 960-967.	3.8	241
8	Extraction and characterisation of pepsin-solubilised collagen from fins, scales, skins, bones and swim bladders of bighead carp (<i>Hypophthalmichthys nobilis</i>). <i>Food Chemistry</i> , 2012, 133, 1441-1448.	4.2	209
9	Biochemical and physical changes of grass carp (<i>Ctenopharyngodon idella</i>) fillets stored at ~ 3 and 0°C . <i>Food Chemistry</i> , 2013, 140, 105-114.	4.2	204
10	Purification and identification of antioxidative peptides from loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Research International</i> , 2010, 43, 1167-1173.	2.9	190
11	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rsgBT /Ov	4.2	166
12	Properties of Alaska Pollock Skin Gelatin: A Comparison with Tilapia and Pork Skin Gelatins. <i>Journal of Food Science</i> , 2006, 71, C313-C321.	1.5	156
13	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. <i>LWT - Food Science and Technology</i> , 2019, 102, 338-346.	2.5	149
14	An overview of gelatin derived from aquatic animals: Properties and modification. <i>Trends in Food Science and Technology</i> , 2017, 68, 102-112.	7.8	127
15	The oxidative stress and antioxidant responses of <i>Litopenaeus vannamei</i> to low temperature and air exposure. <i>Fish and Shellfish Immunology</i> , 2018, 72, 564-571.	1.6	126
16	Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens. <i>Food Bioscience</i> , 2020, 36, 100635.	2.0	119
17	Isolation, purification, structure and antioxidant activity of polysaccharide from pinecones of <i>Pinus koraiensis</i> . <i>Carbohydrate Polymers</i> , 2021, 251, 117078.	5.1	116
18	Protection of foods against oxidative deterioration using edible films and coatings: A review. <i>Food Bioscience</i> , 2019, 32, 100451.	2.0	115

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19	Antioxidant and Antimicrobial Activities of (â€)â€Epigallocatechinâ€3â€gallate (EGCG) and its Potential to Preserve the Quality and Safety of Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 732-753.	5.9	110
20	Effect of magnetic nanoparticles plus microwave or far-infrared thawing on protein conformation changes and moisture migration of red seabream (<i>Pagrus Major</i>) fillets. <i>Food Chemistry</i> , 2018, 266, 498-507.	4.2	105
21	Effects of alkaline pretreatments and acid extraction conditions on the acid-soluble collagen from grass carp (<i>Ctenopharyngodon idella</i>) skin. <i>Food Chemistry</i> , 2015, 172, 836-843.	4.2	102
22	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018, 256, 259-267.	4.2	97
23	Fish Gelatin. <i>Advances in Food and Nutrition Research</i> , 2010, 60, 119-143.	1.5	95
24	Biofunctionalization of Selenium Nanoparticle with Dictyophora Indusiata Polysaccharide and Its Antiproliferative Activity through Death-Receptor and Mitochondria-Mediated Apoptotic Pathways. <i>Scientific Reports</i> , 2016, 5, 18629.	1.6	95
25	Enhancing the physicochemical stability of Î²-carotene solid lipid nanoparticle (SLNP) using whey protein isolate. <i>Food Research International</i> , 2018, 105, 962-969.	2.9	94
26	Growth, carcass composition, and taste of rainbow trout of different strains fed diets containing primarily plant or animal protein. <i>Aquaculture</i> , 1988, 70, 309-321.	1.7	93
27	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021, 116, 733-748.	7.8	93
28	The gut microbiota as a target to control hyperuricemia pathogenesis: Potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3979-3989.	5.4	92
29	Ultrasound or microwave vacuum thawing of red seabream (<i>Pagrus major</i>) fillets. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 122-132.	3.8	91
30	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1228-1242.	5.4	87
31	Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. <i>Food Bioscience</i> , 2017, 18, 28-33.	2.0	86
32	Antioxidant and Antiproliferative Activities of Loach (<i>Misgurnus anguillicaudatus</i>) Peptides Prepared by Papain Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7948-7953.	2.4	83
33	The Importance of ATP-related Compounds for the Freshness and Flavor of Post-mortem Fish and Shellfish Muscle: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	5.4	83
34	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 953-970.	5.9	83
35	Comparison of collagen and gelatin extracted from the skins of Nile tilapia (<i>Oreochromis niloticus</i>) and channel catfish (<i>Ictalurus punctatus</i>). <i>Food Bioscience</i> , 2016, 13, 41-48.	2.0	79
36	Characterisation of acid-soluble and pepsin-solubilised collagen from jellyfish (<i>Cyanea nozakii</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	4.2	78

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37	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , 2020, 35, 100564.	2.0	76
38	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1747-1759.	5.4	74
39	Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. <i>Food Hydrocolloids</i> , 2008, 22, 1541-1550.	5.6	73
40	The impact of chitosan on seafood quality and human health: A review. <i>Trends in Food Science and Technology</i> , 2020, 97, 404-416.	7.8	73
41	Isolation, structural characterization and bioactivities of polysaccharides and its derivatives from <i>Auricularia</i> -A review. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 102-113.	3.6	73
42	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020, 18, 627.	2.2	72
43	Non-thermal plasma for elimination of pesticide residues in mango. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 164-171.	2.7	69
44	Extraction and characterization of acid- and pepsin-soluble collagens from the scales, skins and swim-bladders of grass carp (<i>Ctenopharyngodon idella</i>). <i>Food Bioscience</i> , 2015, 9, 68-74.	2.0	68
45	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (<i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , 2020, 90, 103487.	2.1	65
46	Improved mechanical and antibacterial properties of active LDPE films prepared with combination of Ag, ZnO and CuO nanoparticles. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100391.	3.3	64
47	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , 2019, 12, 1967-1979.	2.6	64
48	Characterization of taste and aroma compounds in Tianyou, a traditional fermented wheat flour condiment. <i>Food Research International</i> , 2018, 106, 156-163.	2.9	63
49	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food " a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2985-3001.	5.4	62
50	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 farmed sea bass. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 422-430.	2.7	60
51	Properties and kinetics of the in vitro release of anthocyanin-rich microcapsules produced through spray and freeze-drying complex coacervated double emulsions. <i>Food Chemistry</i> , 2021, 340, 127950.	4.2	59
52	Determination of toxic (Pb, Cd) and essential (Zn, Mn) metals in canned tuna fish produced in Iran. <i>Journal of Environmental Health Science & Engineering</i> , 2015, 13, 59.	1.4	57
53	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Food Chemistry</i> , 2018, 262, 1-6.	4.2	57
54	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , 2019, 87, 814-829.	5.6	57

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55	The fourth industrial revolution in the food industry—Part I: Industry 4.0 technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6547-6563.	5.4	57
56	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <i>Food Chemistry</i> , 2019, 287, 273-279.	4.2	56
57	Gel Point of Whey and Egg Proteins Using Dynamic Rheological Data. <i>Journal of Food Science</i> , 1993, 58, 116-119.	1.5	55
58	Effect of Microbial Transglutaminase on Gel Properties and Film Characteristics of Gelatin from Lizardfish (<i>Saurida</i> spp.) Scales. <i>Journal of Food Science</i> , 2010, 75, C731-9.	1.5	54
59	Hydrolysates from rainbow trout (<i>Oncorhynchus mykiss</i>) processing by-products: Properties when added to fish mince with different freeze-thaw cycles. <i>Food Bioscience</i> , 2019, 30, 100418.	2.0	54
60	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2481-2493.	5.4	54
61	Antifatigue Activities of Loach Protein Hydrolysates with Different Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12324-12331.	2.4	53
62	Soy protein isolates: A review of their composition, aggregation, and gelation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1940-1957.	5.9	53
63	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. <i>Food Hydrocolloids</i> , 2016, 60, 59-66.	5.6	52
64	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , 2017, 67, 157-165.	5.6	52
65	Strategy of Fusion Covalent Organic Frameworks and Molecularly Imprinted Polymers: A Surprising Effect in Recognition and Loading of Cyanidin-3-O-glucoside. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 8751-8760.	4.0	51
66	The functional properties and application of gelatin derived from the skin of channel catfish (<i>Ictalurus punctatus</i>). <i>Food Chemistry</i> , 2018, 239, 464-469.	4.2	49
67	Inhibition of microbial spoilage of grass carp (<i>Ctenopharyngodon idellus</i>) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2018, 285, 61-68.	2.1	49
68	Protein degradation of black carp (<i>Mylopharyngodon piceus</i>) muscle during cold storage. <i>Food Chemistry</i> , 2020, 308, 125576.	4.2	49
69	Protection of Menhaden Mince Lipids from Rancidity during Frozen Storage. <i>Journal of Food Science</i> , 1989, 54, 1120-1124.	1.5	48
70	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1000-1012.	5.4	48
71	The Issue of Undeclared Ingredients in Halal and Kosher Food Production: A Focus on Processing Aids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 228-233.	5.9	47
72	Different commercial soy protein isolates and the characteristics of Chiba tofu. <i>Food Hydrocolloids</i> , 2021, 110, 106115.	5.6	47

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73	SHELF-LIFE EXTENSION OF FRESH FISH - A REVIEW PART I - SPOILAGE OF FISH. Journal of Food Quality, 1988, 11, 117-127.	1.4	46
74	Characteristics of Mackerel Mince Lipid Hydrolysis. Journal of Food Science, 1993, 58, 79-83.	1.5	46
75	Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream. Carbohydrate Polymers, 2021, 254, 117415.	5.1	46
76	A comprehensive review on natural bioactive films with controlled release characteristics and their applications in foods and pharmaceuticals. Trends in Food Science and Technology, 2021, 112, 690-707.	7.8	46
77	Comparison of Water Gel Desserts from Fish Skin and Pork Gelatins Using Instrumental Measurements. Journal of Food Science, 2007, 72, C196-C201.	1.5	45
78	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties. International Journal of Biological Macromolecules, 2022, 200, 378-387.	3.6	45
79	Tofu products: A review of their raw materials, processing conditions, and packaging. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3683-3714.	5.9	44
80	SHELF-LIFE EXTENSION OF FRESH FISH?A REVIEW PART III?FISH QUALITY AND METHODS OF ASSESSMENT. Journal of Food Quality, 1990, 13, 209-223.	1.4	43
81	Optimization of Microencapsulation of Fish Oil with Gum Arabic/Casein/Betaâ€Cyclodextrin Mixtures by Spray Drying. Journal of Food Science, 2015, 80, C1445-52.	1.5	43
82	Changes in Electrophoretic Patterns of Gadoid and Non-gadoid Fish Muscle during Frozen Storage. Journal of Food Science, 1989, 54, 819-823.	1.5	42
83	Effect of EDTA, HCl, and Citric Acid on Ca Salt Removal from Asian (Silver) Carp Scales Prior to Gelatin Extraction. Journal of Food Science, 2009, 74, C426-31.	1.5	41
84	Comparison of acid-soluble collagens from the skins and scales of four carp species. Food Hydrocolloids, 2014, 41, 290-297.	5.6	40
85	Characterization of the microbial composition and quality of lightly salted grass carp (Ctenopharyngodon idellus) fillets with vacuum or modified atmosphere packaging. International Journal of Food Microbiology, 2019, 293, 87-93.	2.1	40
86	Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products. International Journal of Food Properties, 2017, 20, 1029-1043.	1.3	39
87	Evaluation of Differentiated Bone Cells Proliferation by Blue Shark Skin Collagen via Biochemical for Bone Tissue Engineering. Marine Drugs, 2018, 16, 350.	2.2	39
88	Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. Food Bioscience, 2019, 30, 100419.	2.0	39
89	Control of biogenic amine production and bacterial growth in fish and seafood products using phytochemicals as biopreservatives: A review. Food Bioscience, 2021, 39, 100807.	2.0	39
90	Nanostructural Characterization of Catfish Skin Gelatin Using Atomic Force Microscopy. Journal of Food Science, 2007, 72, C430-C440.	1.5	37

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91	Effects of UV induced photo-oxidation on the physicochemical properties of milk protein concentrate. Food Research International, 2014, 62, 580-588.	2.9	37
92	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (<i>Cyprinus carpio</i> L.). Food Research International, 2022, 155, 111128.	2.9	37
93	Modulating physicochemical, antimicrobial and release properties of chitosan/zein bilayer films with curcumin/nisin-loaded pectin nanoparticles. Food Hydrocolloids, 2022, 133, 107955.	5.6	37
94	Ca ²⁺ -Induced Conformational Changes of Myosin from Silver Carp (<i>Hypophthalmichthys molitrix</i>) in Gelation. Food Biophysics, 2015, 10, 447-455.	1.4	36
95	Tetrodotoxin levels in pufferfish (<i>Lagocephalus sceleratus</i>) caught in the Northeastern Mediterranean Sea. Food Chemistry, 2016, 210, 332-337.	4.2	36
96	Influence of lightly salting and sugaring on the quality and water distribution of grass carp (<i>Cyprinus carpio</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 T 104-112.	2.7	36
97	Transglutaminase induced gels using bitter apricot kernel protein: Chemical, textural and release properties. Food Bioscience, 2018, 26, 15-22.	2.0	36
98	Tetrodotoxin levels of three pufferfish species (<i>Lagocephalus</i> sp.) caught in the North-Eastern Mediterranean sea. Chemosphere, 2019, 219, 95-99.	4.2	36
99	The need to quantify authors' relative intellectual contributions in a multi-author paper. Journal of Informetrics, 2017, 11, 275-281.	1.4	35
100	Texture Changes of Frozen Stored Cod and Ocean Perch Minces. Journal of Food Science, 1989, 54, 824-826.	1.5	34
101	Factors Affecting Quality of Fish Oil Mayonnaise. Journal of Food Science, 1991, 56, 1298-1301.	1.5	34
102	Physicochemical and organoleptic characteristics of seasoned beef patties with added glutinous rice flour. Meat Science, 2012, 92, 464-468.	2.7	34
103	Natural product gelators and a general method for obtaining them from organisms. Nanoscale, 2018, 10, 3639-3643.	2.8	34
104	Advances in the application of chitosan as a sustainable bioactive material in food preservation. Critical Reviews in Food Science and Nutrition, 2022, 62, 3782-3797.	5.4	34
105	THE EFFECT OF pH, POLYPHOSPHATES AND DIFFERENT SALTS ON WATER RETENTION PROPERTIES OF GROUND TROUT MUSCLE. Journal of Food Biochemistry, 1984, 8, 123-131.	1.2	33
106	Response surface methodology for the synthesis of an <i>Auricularia auriculajudae</i> polysaccharides-CDDP complex. International Journal of Biological Macromolecules, 2016, 93, 333-343.	3.6	33
107	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. Journal of Food Engineering, 2017, 212, 55-64.	2.7	33
108	Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of α -glucosidase, α -amylase, and DPP-IV enzymes. LWT - Food Science and Technology, 2021, 142, 111019.	2.5	33

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109	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , 2021, 8, 772033.	1.6	33
110	In vitro and in vivo anti-oxidation and anti-fatigue effect of monkfish liver hydrolysate. <i>Food Bioscience</i> , 2017, 18, 9-14.	2.0	32
111	Effect of pH and Salts on the Solubility of Egg White Protein. <i>Journal of Food Science</i> , 1986, 51, 1445-1447.	1.5	31
112	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. <i>Food Chemistry</i> , 2019, 272, 539-548.	4.2	31
113	Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review. <i>Antioxidants</i> , 2020, 9, 882.	2.2	31
114	Elastic Attributes of Heated Egg Protein Gels. <i>Journal of Food Science</i> , 1992, 57, 862-868.	1.5	30
115	Optimization of Hydrolysis Conditions for the Production of Antioxidant Peptides from Fish Gelatin Using Response Surface Methodology. <i>Journal of Food Science</i> , 2010, 75, C582-7.	1.5	30
116	Autolysis of rainbow trout (<i>Oncorhynchus mykiss</i>) by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of protein hydrolysates. <i>LWT - Food Science and Technology</i> , 2021, 140, 110702.	2.5	30
117	Slaughter practices of different faiths in different countries. <i>Journal of Animal Science and Technology</i> , 2019, 61, 111-121.	0.8	30
118	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , 2022, 374, 131619.	4.2	30
119	Implications of biotechnology and genetic engineering for kosher and halal foods. <i>Trends in Food Science and Technology</i> , 1994, 5, 165-168.	7.8	29
120	The antitumor effect of folic acid conjugated-Auricularia auricular polysaccharide-cisplatin complex on cervical carcinoma cells in nude mice. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2180-2189.	3.6	29
121	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13995.	0.9	28
122	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5771-5777.	1.7	28
123	Fatty Acid Composition and Sensory Characteristics of Eggs Obtained from Hens Fed Flaxseed Oil, Dried Whitebait and/or Fructo-oligosaccharide. <i>Asian-Australasian Journal of Animal Sciences</i> , 2014, 27, 1026-1034.	2.4	28
124	Timed Emulsification Studies with Chicken Breast Muscle: Soluble and Insoluble Myofibrillar Proteins. <i>Journal of Food Science</i> , 1982, 47, 1438-1443.	1.5	27
125	Amino Acid and Fatty Acid Composition of Cultured Beluga (<i>Huso huso</i>) of Different Ages. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 245-265.	0.6	27
126	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020, 133, 109977.	2.5	27

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127	SHELF-LIFE EXTENSION OF FRESH FISH?A REVIEW PART II?PRESERVATION OF FISH. Journal of Food Quality, 1990, 13, 129-146.	1.4	26
128	The Incidence of Salmonella on Poultry Carcasses Following the Use of Slow Release Chlorine Dioxide (Alcide). Journal of Food Protection, 1990, 53, 465-467.	0.8	26
129	Characterization and antioxidant properties of Manchurian walnut meal hydrolysates after calcium chelation. LWT - Food Science and Technology, 2020, 130, 109632.	2.5	26
130	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. Reviews in Fisheries Science and Aquaculture, 2021, 29, 753-768.	5.1	26
131	Development and characterization of monoglyceride oleogels prepared with crude and refined walnut oil. LWT - Food Science and Technology, 2022, 154, 112769.	2.5	26
132	Hydrolysis and Oxidation of Mackerel (Scomber scombrus) Mince Lipids with NaOCl and NaF Treatments. Journal of Aquatic Food Product Technology, 1996, 4, 19-30.	0.6	25
133	Separation and purification of angiotensin-I-converting enzyme (ACE) inhibitory peptides from walnuts (Juglans regia L.) meal. European Food Research and Technology, 2016, 242, 911-918.	1.6	25
134	Addition of Salt Ions before Spraying Improves Heat- and Cold-Induced Gel Properties of Soy Protein Isolate (SPI). Applied Sciences (Switzerland), 2019, 9, 1076.	1.3	25
135	THE SHELF-LIFE EXTENSION OF HADDOCK IN CARBON DIOXIDE-OXYGEN ATMOSPHERES WITH AND WITHOUT POTASSIUM SORBATE. Journal of Food Quality, 1982, 5, 285-300.	1.4	24
136	Effects of Drying Condition on Physico-chemical Properties of Foam-mat Dried Shrimp Powder. Journal of Aquatic Food Product Technology, 2019, 28, 794-805.	0.6	24
137	Effect of the condition of spray-drying on the properties of the polypeptide-rich powders from enzyme-assisted aqueous extraction processing. Drying Technology, 2019, 37, 2105-2115.	1.7	24
138	Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. Food Bioscience, 2019, 27, 37-45.	2.0	24
139	The roles of microRNA in human cervical cancer. Archives of Biochemistry and Biophysics, 2020, 690, 108480.	1.4	24
140	Effect of various refrigeration temperatures on quality of shell eggs. Journal of the Science of Food and Agriculture, 2012, 92, 1341-1345.	1.7	23
141	Limited hydrolysis of dehulled walnut (Juglans regia L.) proteins using trypsin: Functional properties and structural characteristics. LWT - Food Science and Technology, 2020, 133, 110035.	2.5	23
142	Frozen Storage of Unwashed Cod (Gadus morhua) Frame Mince with and without Kidney Tissue. Journal of Food Science, 1992, 57, 575-580.	1.5	22
143	Characterization of Fish Gelatin at Nanoscale Using Atomic Force Microscopy. Food Biophysics, 2008, 3, 269-272.	1.4	22
144	Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (Lobonema smithii). Foods, 2022, 11, 615.	1.9	22

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145	Chitosan-Collagen 3D Matrix Mimics Trabecular Bone and Regulates RANKL-Mediated Paracrine Cues of Differentiated Osteoblast and Mesenchymal Stem Cells for Bone Marrow Macrophage-Derived Osteoclastogenesis. <i>Biomolecules</i> , 2019, 9, 173.	1.8	21
146	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. <i>Advanced Powder Technology</i> , 2020, 31, 2513-2520.	2.0	21
147	Autolysis of Pacific white shrimp (<i>Litopenaeus vannamei</i>) processing by-products: Enzymatic activities, lipid and protein oxidation, and antioxidant activity of hydrolysates. <i>Food Bioscience</i> , 2021, 39, 100844.	2.0	21
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